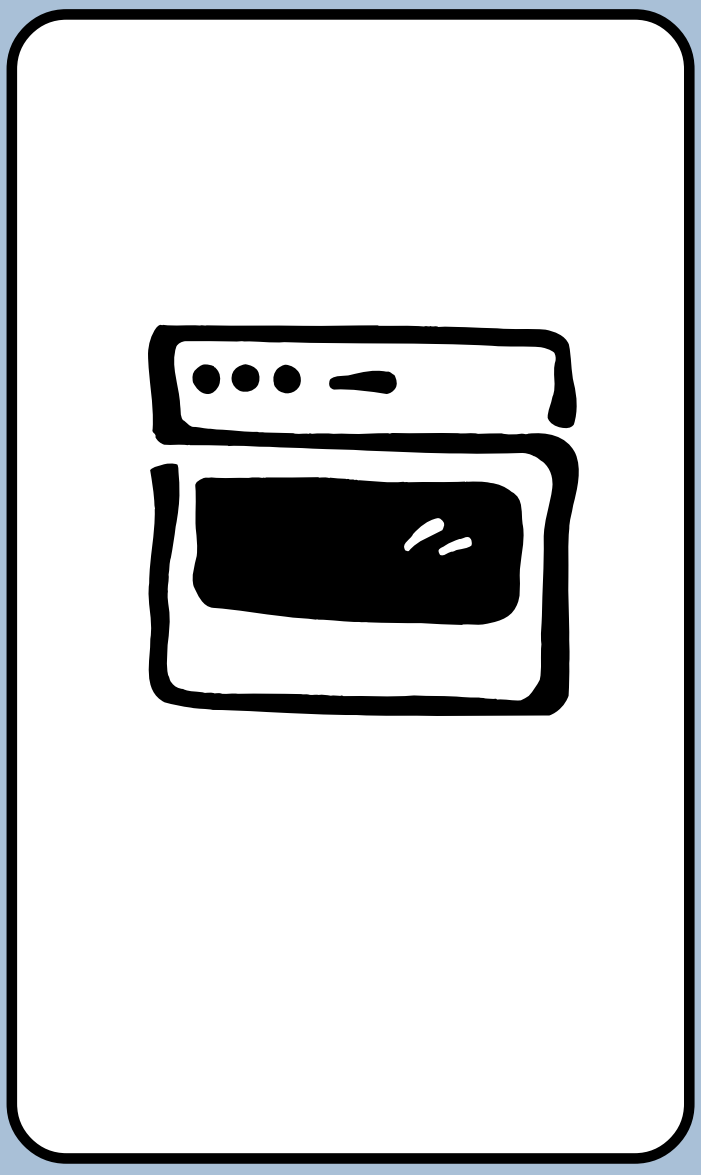
Electric oven

Istruction booklet



Mod. EOB 395

Electrolux

ENGLISH

☞ Warning

These warnings are provided in the interest of safety. You MUST read them carefully before installing or using the appliance.

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred, always ensure that the book is left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings.

⚠ For Your Safety

During Operation

- This appliance has been designed to be operated by adults and children under supervision. Young children **MUST NOT** be allowed to tamper with the controls or play near or with the oven.
- This appliance has been designed for cooking edible foodstuff only and **MUST NOT** be used for any other purposes.
- It is **dangerous** to alter the specification in any way.
- For hygiene and safety reasons, this appliance should be kept clean at all times. A build-up of fats or other foodstuff could result in a fire.
- Accessible parts of this appliance may become hot when it is in use. Children should be **KEPT AWAY** until it has cooled.
- Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by unexperienced persons may cause injury or serious malfunctioning. Refer to your local Electrolux Service Centre. Always insist on genuine Electrolux spare parts.
- Ensure that all control knobs are in the OFF position when not in use.
- Should you connect any electrical tool to a plug near this cooking appliance, ensure that electric cables are not in contact with it and keep them far enough from the heated parts of this appliance.
- If the appliance is out of order, disconnect it from the electric supply.
- Do not leave untensils containing foodstuffs, e. g. fat or oil in or on the appliance. This could cause damage in case the appliance is inadvertently switched on.

MANUFACTURER:
ELECTROLUX ZANUSSI S.p.A.
Viale Bologna 298 - 47100 FORLI' (Italia)

About Installation, Cleaning and Manteinance

- It is mandatory that all operations required for the installation are carried out by a qualified or competent person, in accordance with existing rules and regulations.
- Disconnect the appliance from the electrical supply, before carrying out any cleaning or manteinance work.
- Once you removed all packaging from the appliance, ensure that it is not damaged and the electric cable is in perfect conditions. Otherwise, contact your dealer before proceeding with the installation.
- **The manufacturer disclaims any responsability should all the safety measures not be carried out.**

CE This appliance complies with the following E.E.C. Directives:
- **73/23 - 90/683** (Low Voltage Directive);
- **89/336** (Electromagnetical Compatibility Directive);
- **93/68** (General Directives)
and subsequent modifications.

OVEN DOOR PROTECTION DEVICE
(only for mod. EOB 395 X)

All our appliances comply with the European Safety Standards. Nevertheless, in order to ensure the highest safety level, and avoid little children to be exposed to the heat when the appliance is operated, it is possible to fit a special protection device to the oven door. This device can be purchased in our Service Force Centres, specifying the relevant code (**35791**) and the Product No. shown on the rating plate (see page 22).

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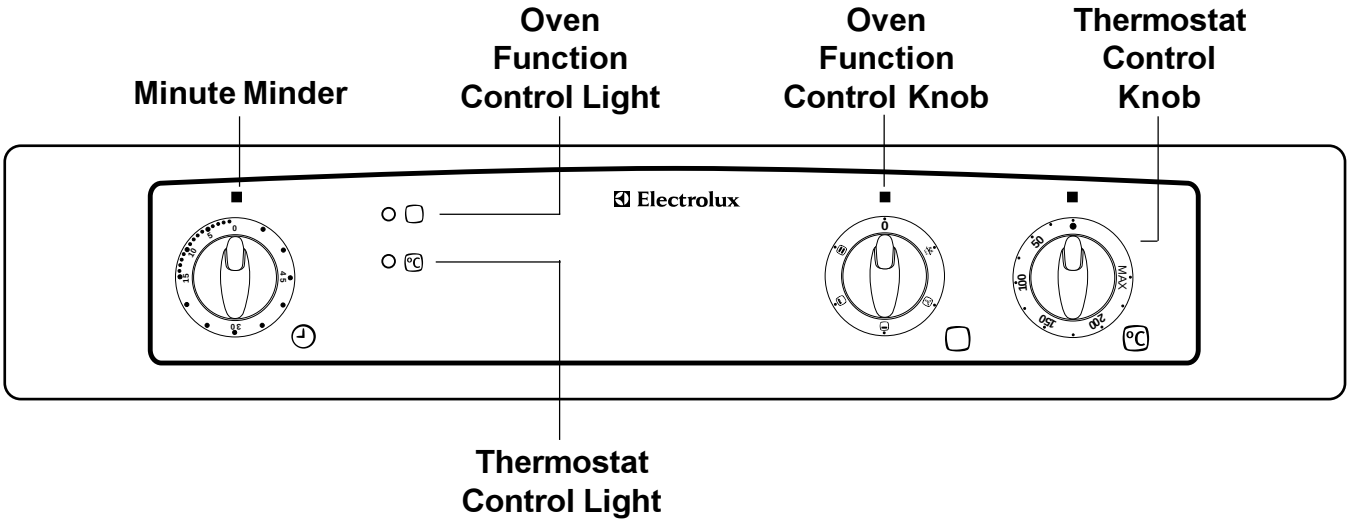
1. The Front Panel



Oven Function Control Knob (Fig. 1)

Here you can find the symbols appearing on the Oven Function Control Knob and their meaning.

0 Oven Off;

Conventional cooking - both the top and the bottom elements heat the oven cavity;

Grill - It cannot be used at the same time as the oven.

Bottom heating element - The heat comes from the bottom of the oven only.

Fan cooking - This allows you to roast or roast and bake simoultaneously using any shelf, without flavour transference.

Defrost Setting - This setting is intendet t o assist in thawing of frozen food

You can choose the function you need by turning the knob on the relevant symbol.

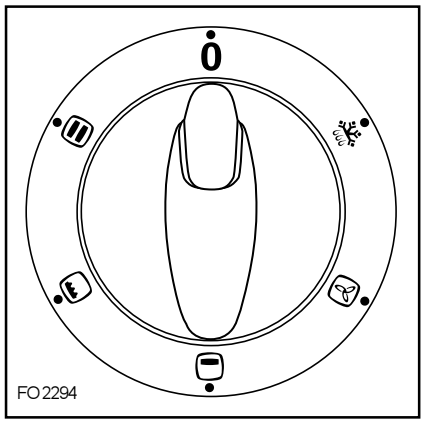


Fig. 1

Thermostat Control Knob (Fig. 2)

By turning the oven control knob clockwise, you can select cooking temperatures, from 50° C up to 250° C (MAX).

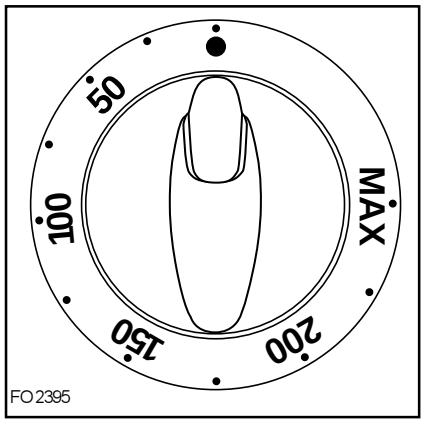


Fig. 2

Thermostat Control Light

Once the oven temperature has been selected, the temperature light will come on and remain on until the oven has reached the correct setting; after that, it will go on and off with the thermostat, showing how the temperature is being maintained.

Oven FunctionControl Light

The yellow light comes on every time an oven function is selected.

Mechanical minute-minder (Fig. 3)

The minute-minder may be set for a maximum time of one hour. The regulation knob (fig. 3) must be turned clock-wise until the 60-minute position is reached and then anti-clockwise to the required time.
Once the pre-set time has elapsed, a signal will be heard which automatically cuts out. The oven, however, will remain on.

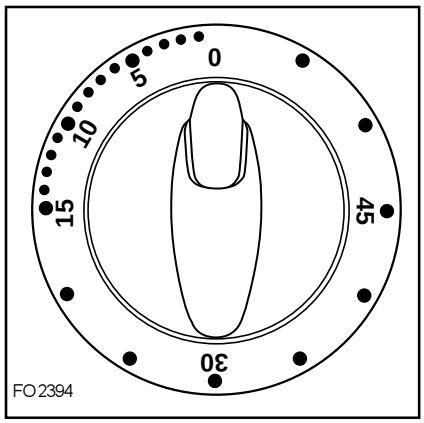


Fig. 3

The Safety Thermostat

This oven is provided with a safety thermostat. In case of malfunctioning of the main thermostat, and consequent over-heating, the safety device will stop the power supply to the appliance. If this happens, call your local Electrolux Service Centre. Under no circumstances should you attempt to repair the appliance yourself.

The Cooling Fan for the Controls

This oven is provided with a cooling fan, meant to keep the front panel, the knobs and the oven door handle cool. This fan may run on after the oven or grill is switched off, until a normal temperature is reached.

2. When the oven is first installed

Once the oven has been installed:

a) set the thermostat knob to MAX;

b) switch the oven function control knob to conventional cooking ( );

c) allow the oven to run empty for approximately 45 minutes;

d) open a window for ventilation.

During this time, an unpleasant odour may be emitted. This is absolutely **normal**, and is caused by residues of manufacturing.
Once this operation is carried out, let the oven cool down, then clean the oven cavity with a soft cloth soaked in warm soapy water.

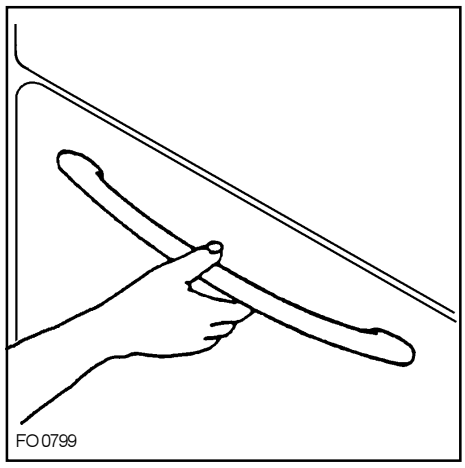


Fig. 4

Before cooking for the first time, carefully wash the **shelf** and the **dripping pan.**

To open the oven door, always catch the handle in its central part (Fig. 4).

3. Using the Oven

Always cook with the oven door closed

- Always use oven **gloves** to remove and replace food in the oven.
- The temperatures inside the oven can reach 250°C. Always ensure that you are using oven proof baking trays, oven dishes, etc.
- Do not place pans, biscuit pans or aluminium foil directly on the base of the oven. This could cause a heat build-up which could affect the performance of the oven and damage the oven enamel.
- Carefully supervise cookings with **fats or oil**, since these types of foodstuff can result in a fire, if over-heated.
  For the same reason, be careful when placing or removing food in the oven, not to let any fat or oil fall on the oven base. If this happens, carefully clean the oven to avoid unpleasant smells or smoke.

Shelf Positions (Fig. 5)

The oven shelves can be placed at different heights to obtain better cooking results. The levels are shown in Fig. 5.

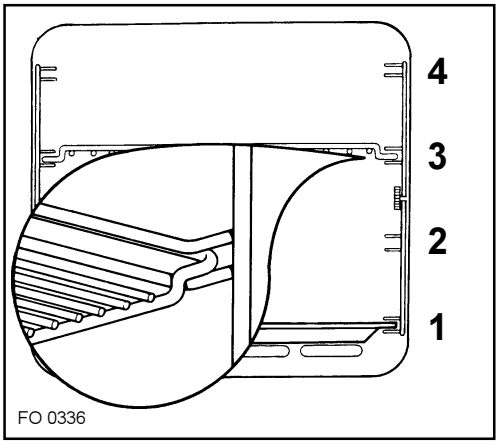


Fig. 5

Conventional cooking

Turn the oven function control knob to the relevant symbol ( ) and set the thermostat knob on the required temperature.
This function uses the top and bottom elements to give single level cooking. If you need more heat from the bottom or from the top, you can adjust the shelf on the lower or higher positions. (See Fig. 5)

The Fan Oven

Turn the oven function control knob to the relevant symbol ( ) and set the thermostat knob on the required temperature.
The fan situated behind the back panel circulates heated air into the oven.
If you need to cook more than one dish in the fan oven at the same time, place the shelves on the first and third position from the bottom (See Fig. 5).
If you are cooking only one dish in the fan oven, use the lower positions, as this will give you better results.

Defrosting

Turn the oven function control knob to the relevant symbol ( ) and set the thermostat knob on the OFF position (symbol : ●).
The oven fan operates without heat and circulates the air, at room temperature, inside the oven. This increases the rate at which defrosting takes place.

Cooking with the grill

Turn the oven function control knob to the relevant symbol ( ) and set the thermostat knob on the required temperature.

When food is heated, it produces steam in the same way as a boiling kettle does. When steam comes in contact of the oven door glass, it will condense and produce water droplets.

This is quite normal and is not caused by fault of the oven.

We recommend you to wipe away condensation after all cookings.

Hints and Tips on Cooking Fish and Meat

You can place meat in oven proof dishes, or directly on the oven shelf. In this case, remember to place the dripping pan in the first position from the bottom (see Fig. 5) with some water in it. The dripping pan will avoid the falling of melted fat on the oven base.
White meat, poultry and fish in general, need a medium temperature cooking (between 150 and 175 ° C). If you need to cook red meat (slightly browned on the outside and more gently cooked in the inside), a higher temperature (between 200 and 250 ° C) for a short time is recommended.

Hints and Tips on baking

Cakes usually need a medium temperature cooking, between 150 and 200 °C.
A short oven pre-heating (about 10 minutes) is recommeded when cooking cakes or baking. Once the cooking has been started, keep the oven door closed during all the cooking time, and check the cooking results through the oven door glass.

Hints and Tips on grilling

If you need to grill meat or fish, place them directly on the shelf after spreading a little oil on them.
In the grill function, heat comes only from the top element. Therefore, you need to adjust the cooking level depending on meat or fish's thickness.
Always remember to place the dripping pan in the lower position with some water in it.

4. Cooking Tables

TRADITIONAL COOKING AND FAN DUCTED COOKING

WEIGHT (GR.)	TYPE OF DISH	Traditional Cooking		Fan Oven		Cooking time minutes	NOTES
		Level	temp. °C	Level	temp. °C		
	Cakes						
	Whipped up kneading	2	180	2 (1 and 3)*	160	45 ~ 60	
	Leavened kneading	2	180	2 (1 and 3)*	160	20 ~ 35	
	Shortbread dough	2	180	2 (1 and 3)*	160	20 ~ 30	
	Butter-milk cheese cake	1	175	2	150	60 ~ 80	
	Apple cake	1	180	2 (1 and 3)*	160	40 ~ 60	
	Strudel	2	175	2 (1 and 3)*	150	60 ~ 80	
	Jam-tart	2	180	2 (1 and 3)*	160	45 ~ 60	
	Small cakes	2	180	2 (1 and 3)*	160	15 ~ 25	
	Biscuits	2	180	2 (1 and 3)*	160	10 ~ 20	
	Meringues	2	100	2 (1 and 3)*	100	90 ~ 120	
	Bread and Pizza						
1000	White bread	1	200	2	175	45 ~ 60	1 piece
500	Rye bread	2	200	2	175	30 ~ 45	In bread pan
500	Bread rolls	2	200	2 (1 and 3)*	175	20 ~ 35	8 rolls
250	Pizza	1	220	2 (1 and 3)*	200	20 ~ 35	In baking pan
	Flans						
	Pasta flan	2	200	2 (1 and 3)*	175	40 ~ 50	
	Vegetable flan	2	200	2 (1 and 3)*	175	45 ~ 60	
	Quiches	2	200	2 (1 and 3)*	175	35 ~ 45	
	Lasagne	2	200	2	175	45 ~ 60	
	Meat						
1000	Beef	2	200	2	175	50 ~ 70	On grid
1200	Pork	2	200	2	175	100 ~ 130	On grid
1000	Veal	2	200	2	175	90 ~ 120	On grid
1500	English roast beef	2	220	2	200	50 ~ 70	On grid
1200	Lamb	2	200	2	175	110 ~ 130	Leg
1000	Chicken	2	200	2	175	60 ~ 80	Whole
4000	Turkey	2	200	2	175	210 ~ 240	Whole
1500	Duck	2	175	2	160	120 ~ 150	Whole
3000	Goose	2	175	2	160	150 ~ 200	Whole
1200	Hare	2	200	2	175	60 ~ 80	Cut in pieces
	Fish						
1000	Whole	2	200	2 (1 and 3)*	175	40 ~ 60	2 fishes
800	Fillets	2	200	2 (1 and 3)*	175	30 ~ 40	4 fillets

NOTE:
Cooking times do not include pre-heating time. We reccomend a short oven pre-heating (about 10 minutes) before baking or cooking pizza.

(*) If you need to cook more than one dish at the same time, we recommend you to place them on the levels quoted between brackets.

GRILLING

TYPE OF DISHES	Quantity		Grilling		Cooking time (minutes)	
	PIECES	WEIGHT	Level	temp. °C	Upper side	Lower side
Steaks	4	800	4	max	10	8
Chops	4	600	4	max	12	8
Sausages	8	500	4	max	10	6
Chicken (cut in pieces)	6	800	3	max	30	20
Kebabs	4	700	4	max	12	10
Chicken (breast)	4	400	4	max	13	10
Tomatoes	8	500	4	max	12	—
Fish (fillets)	4	400	4	max	8	6
Sandwiches	4	—	4	max	8	—
Toast	4	—	4	max	2~3	1

5. Cleaning and Maintenance

General Cleaning

Before cleaning, always allow the oven to **cool** down.

When using **spray** cleaning products, be careful not to spread them on the heating elements or on the thermostat sensor.

Never use harsh **abrasives**, steel wool or cleaners with **bleach**, as they could damage the enamel and the oven door glass.

The Oven Cavity
The enamelled oven cavity is best cleaned whilst the oven is still warm. It is advisable to wipe the oven over with a soft cloth soaked in warm soapy water after each use.

However, from time to time, it will be necessary to do a more complete cleaning, using a proper oven cleaner.

In case of particularly tough stains, you can use some warm vinegar.

- **If cooking fruits,** some over-heated natual acids can squeeze and settle on the oven enamel, causing stains quite difficult to remove. This could affect the enamel brightness, but it will have no consequence on the oven performances.
  To avoid these stains to be burnt out during the next cooking, carefully clean the oven cavity after all fruits cookings.

The Oven Door
Before cleaning the oven door, we recommend you to remove it from the oven.

Proceed as follows:

a) open the oven door completely;
b) find the hinges linking the door to the oven (fig 6);
c) unlock and turn the small levers located on the two hinges (fig. 6);
d) handle the door by its left- and right-hand sides, then slowly turn it towards the oven until it is half-closed;
e) gently pull the oven door off its site (fig. 6);
f) place it on a steady plan;
g) unscrew the two screws marked with lett. **A** fig. 7;
h) pull up the oven door glass and take it away from the oven door.

Clean the oven door glass with warm water and a softh cloth only.
Once the cleaning is carried out, refit the oven door, following the procedure in reverse.

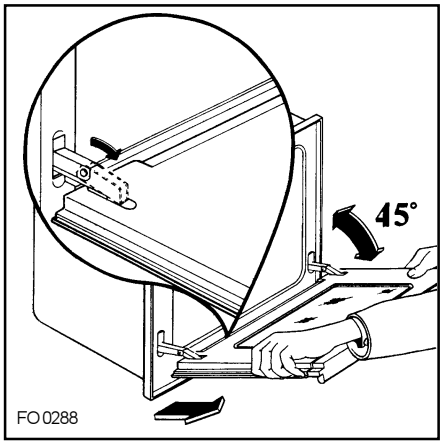


Fig. 6

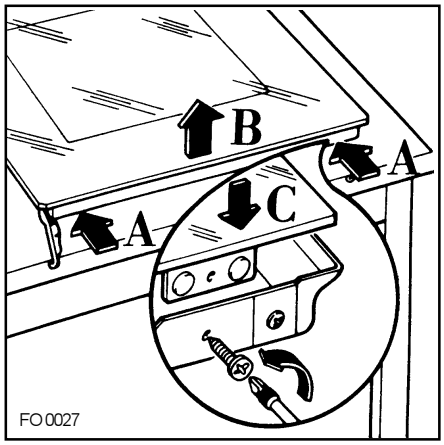


Fig. 7

For the **EOB 395 X** model, we recommend to clean the outer surface of the oven door with a wet sponge, and then carefully wipe it dry with a soft cloth.
Do not use any abrasive cleaning product, such as steel wool or acids, as they could damage the stainless steel surface.
Follow the same procedure for the control panel.

The Oven Door Gasket

The correct operation of the oven is ensured by a gasket placed round the edge of the oven cavity.

Periodically **check** the condition of this gasket. If necessary, clean it without using abrasive cleaning products.

If the gasket shows to be **damaged**, call you local Electrolux Service Centre. Do not use the oven until it has been repaired.

Replacing the Oven Light

Ensure the electricity supply is switched off before carrying out this operation.

The oven bulb has to comply to these features:

a) resistant to temperatures of 300 °C;
b) electric rate: 230 V - 50 Hz;
c) electric power rate: 15 W.;
d) connection type: E 14.

To replace the bulb, proceed as follows:
(fig. 8)

a) push in and turn the glass lid anticlockwise;
b) remove tha faulty bulb;
c) replace it with a new one;
d) refit the glass lid;
e) switch on the electricity supply.

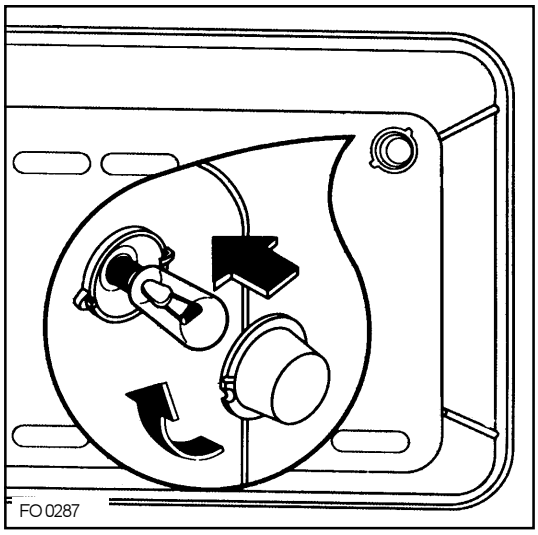


Fig. 8

6. What happens if something goes wrong

If the appliance is not working correctly, please carry out the following checks, before contacting your local Electrolux Service Centre.

SYMPTOM	SOLUTION
■ The oven does not come on	◆Check the oven is in manual operation and that both a cooking function and a temperature have been selected *or* ◆Check the appliance is wired in properly, and the socket switch or the switch from the mains supply to the oven are ON.
■ The oven temperature light does not come on	◆Turn the thermostat knob on a temperature *or* ◆Turn the oven function control knob on a function.
■ The oven light does not come on	◆Turn the oven function control knob on a function *or* ◆Buy a new oven light bulb, asking for it to your local Electrolux Service Centre and replace it by following the instruction provided in this booklet.
■ It takes too much time to finish the dishes, or they are cooked too fast.	◆Refer to the contents of this booklet, especially to the chapter "Using the Oven".
■ Steam and condensation settle on the food and the oven cavity.	◆Leave dishes inside the oven no longer than 15-20 minutes after the cooking is completed.

7. Techical Assistance and Spare Parts

If after the checks listed in the previous chapter, the appliance still does not work correctly, contact your locals Electrolux Service Centre, specifying the type of malfunctioning, the appliance model (Mod.), the product number (Prod. No.) and the serial number (Ser. No.) marked on the identification plate.
This plate is placed on the front external edge of the oven cavity, as indicated in Fig. 9.

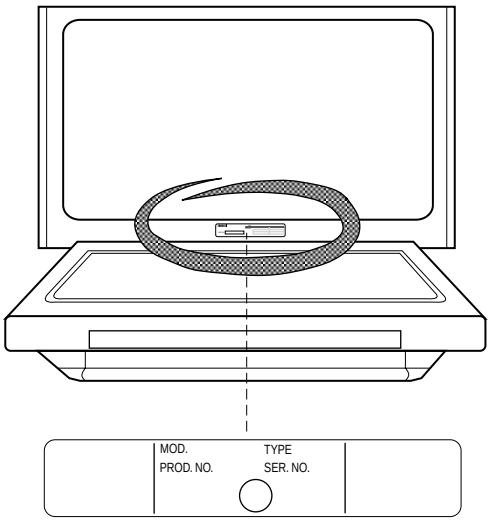


Fig. 9

Original spareparts, certified by the product manufacturer and carrying this symbol are only available at our Service Centre and authorized spareparts shops.

DISTRI PARTS

8. Guarantee

You new appliance is under guarantee. You will find attached here the guarantee certificate. If it is missing, ask for it to your retailer, stating the date of purchase, the model number and the serial number marked on the appliance's identification plate.

Keep the guarantee certificate with the proof of purchase, and show them at the request of our techical personnel, otherwise they will have to make a charge.

The Electrolux Service Force, through its numerous authorized centres, provides assistance to the most important brands of electrical domestic appliances. If necessary, contact the nearest Centre by consulting the telephone directory under the name **Electrolux**, or the yellow pages in the section Electrical Domestic Applaines / **Repair.**

9. Technical Data

Recess dimensions	height {	in coloumn:	580 mm
		undertop:	591 mm
	width		560 mm
	depth		550 mm
Internal oven dimensions	height		325 mm
	width		440 mm
	depth		390 mm
	oven capacity		55 l.

Oven ratings	
Top-Bottom heating elements	1800 W
Grill element	1750 W
Oven light	15 W
Cooling fan	20 W
Convection fan	30 W
Total rating	1870 W
Electric rate (50Hz)	230 V

10. Installation

It is mandatory that all operations required for the installation are carried out by a qualified or competent person, in accordance with existing rules and regulations.

Building In

It is important that the dimensions and materials of the surround or cabinet into which the oven will be built are correct and will withstand a temperature increase.
A correct installation will have to ensure a proper protection against contact with electric parts or merely functionally isolated parts.
All the units meant to ensure protection have to be fitted not to be taken away without using any tool.

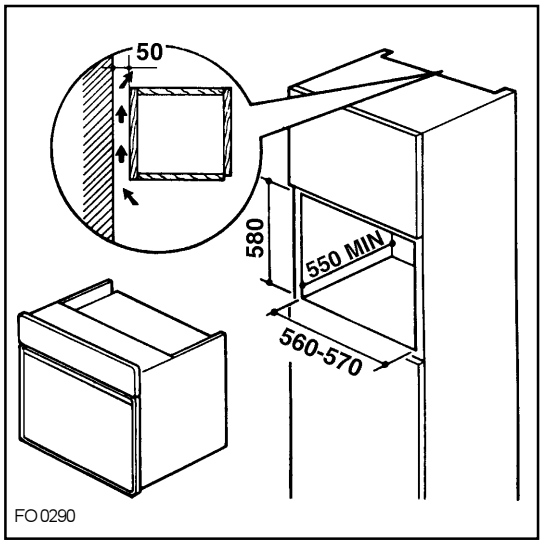


Fig. 11 - Coloumn Built-in Recess Dimlensions

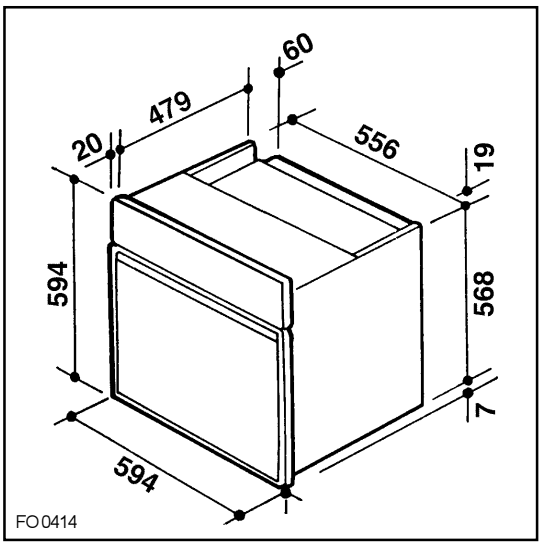


Fig. 10 - Oven Dimensions

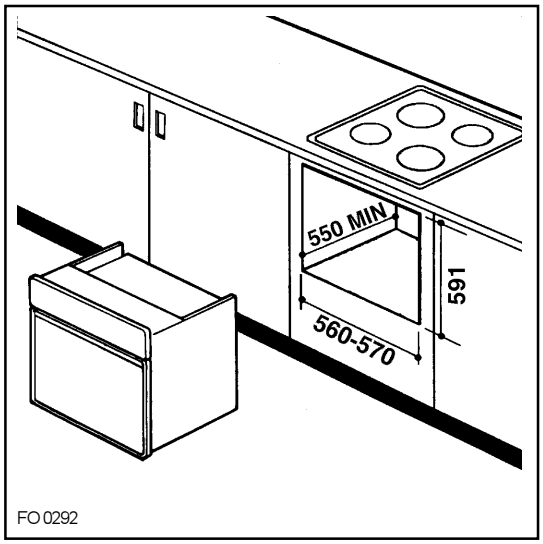


Fig. 12 - Undertop Built-in Recess Dimensions

Securing the Oven to the Cabinet

Fit the appliance into the cabinet recess.
Open teh oven door and secure the oven to the kitchen cabinet with four wood screws, which fit the holes provided in the oven frame **(Fig.13-14).**
When installing an electric plate hob over the oven, the hob's electrical connection and the oven's one have to be carried out separately, for security reasons and to let the oven be taken off the unit easier, if necessary.

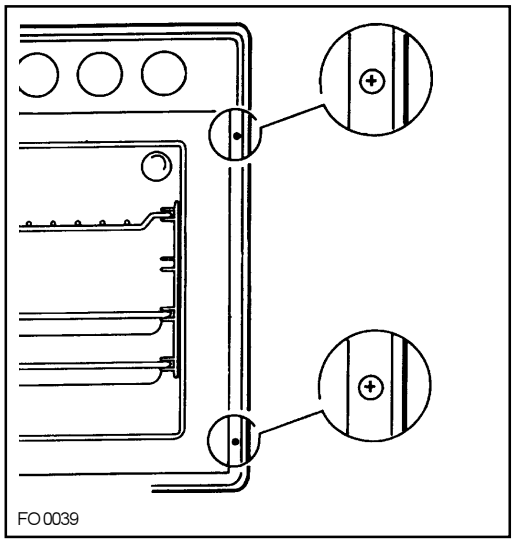


Fig. 13

Electric Connection

Before the appliance is connected:

1) check that the main fuse and the domestic installation can support the load;
2) check that the power supply is properly earthed in compliance with the current rules;
3) check the socket or the double pole switch used for the electrical connection can be easily reached with the appliance built in the forniture unit.

The appliance is supplied with a connection cable. This has to be provided with a proper plug, able to support the load marked on the identification plate. The plug has to be fitted in a proper socket.
If connecting the appliance directly to the electric system, it is necessary that you install a double pole switch between the appliance and the electricity supply, with a minimum gap of 3 mm. between the switch contacts and of a type suitable for the required load in compliance with the current rules.
The connection cable has to be placed in order that, in each part, it cannot reach a temperature 50 °C higher than the room temperature.
After the connection is carried out, test the heating elements for about 3 minutes.

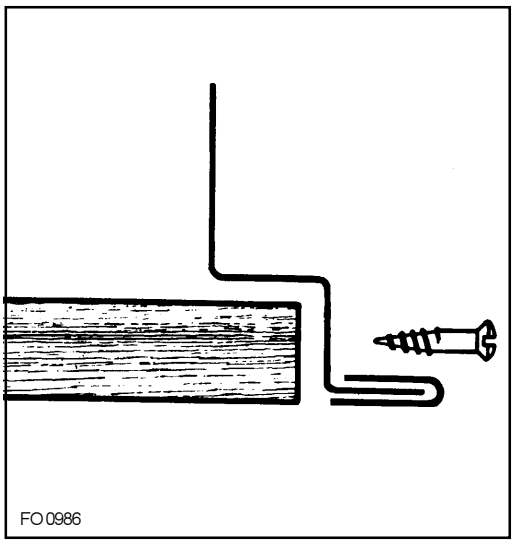


Fig.14

Terminal block

The oven has an easily accessible terminal block, which is meant to work with an electric single-phase rate of 220-230 V.

(Fig. 15)

The manufacturer disclaims any responsability should all the safety measures not be carried out.

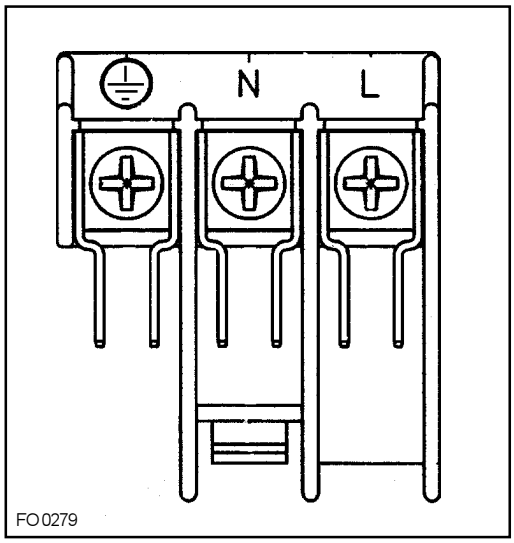


Fig. 15